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PATENT ABSTRACTS OF JAPAN

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(21)Application number : 2000-271279 (71)Applicant : FUJI OIL CO LTD

(22)Date of filing : 07.09.2000 (72)Inventor : MIYAZAKI TATSUMI

(54) METHOD FOR PRODUCING SHAPED FOOD

(57)Abstract:

PROBLEM TO BE SOLVED: To provide a method for producing a shaped food, capable of obtaining a product not only having high crude protein amount, but also having high soybean globulin amount, in other words, a product having relatively high ratio of soybean globulin amount to crude protein content and capable of obtaining a product having high palatability as a food.

SOLUTION: This shaped food is obtained by forming a mixture containing the soybean globulin and a gustatory agent in the presence of water suppressed in a kneadable amount. It is required that the mixture substantially does not contain fresh starchy substrate (such as wheat) in order to obtain high result in a method for measuring a prescribed soybean globulin and baking after shaping is suppressed to a slight degree or water activity of the shaped food is controlled to ≤ 0.7 , preferably ≤ 0.65 in order to enhance storage property without lowering relative ratio of soybean globulin to the crude protein. Water content of the dough is preferably mainly fed from water-containing foaming material from the viewpoint of palatability of the product.

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